

WEISSWURST MUNICH STYLE



The Weisswurst is a signature sausage from the Bavarian region of Germany. This tasty white sausage contains only premium pork and veal, alongside parsley, onion and cardamom to give this meaty delicacy a hint of spice.

The Weisswurst is typically boiled and is best enjoyed with a range of traditional German snacks, such as pretzels and sauerkraut. The perfect addition to any German themed menu, and a must-have for all Oktoberfest events. No matter the occasion make sure this delectable German white sausage is on the menu.



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HANDLING AND COOKING INSTRUCTIONS



TASTE

Meaty delicacy with enhanced flavourings, combination of parsley, onion and cardamom provide a hint of spice.



SHELF LIFE

When goods are received, please store in fridge or freezer immediately, and defrost the items before using.



COOKING INSTRUCTIONS

Traditionally heated in hot (not cooking) water. Bain Marie, Steamer



SIZES

Length 12cm (5 inches).
Weight 75g



SAFETY

The sausage is 100% pre-cooked, just heat and serve or even eat cold. Risk free.



COOKING TIMES

5 minutes from chilled.
10 minutes from frozen.

ALLERGEN ADVICE

100% Allergen Free.

Despite very carefully structured production processes, the producer cannot exclude the presence of traces of allergens, due to the use of spices.

INGREDIENTS

100% filler and GLUTEN FREE.

pork and veal (69%), drinking water, pork rind 7%, onions, table salt, fresh parsley, spices, dextrose, sugar, natural lemon flavour, antioxidant: ascorbic acid, emulsifier: mono- and diglycerides of fatty acids, acidity regulator: sodium acetate, Calcium lactate, stabilizer: diphosphates, natural pig casing.

NUTRITION

Nutrition value per 100g

Energy (kJ)	957
Energy (Kcal)	230
Fat	20.0g
of which saturates	7.9g
Carbohydrate	0.9g
of which sugars	0.8g
Protein	12.0g
Salt	2.4g

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